

## **Layered Rice Lasagna**

2 cups uncooked Minute Rice<sup>®</sup>  
¼ cup grated Parmesan cheese  
1 pkg (10 oz) frozen chopped spinach, thawed and squeezed dry  
1 ½ cups light ricotta or cottage cheese  
2 tbsp milk  
1 clove garlic minced  
1 jar (24 oz) prepared marinara or pasta sauce  
2 cups shredded mozzarella cheese  
8 slices ham

Preheat oven to 350 F. Prepare rice accordingly to package directions. Stir in Parmesan cheese; reserve. Stir the spinach with ricotta cheese, milk and garlic until combined; reserve.

Spoon ¼ of the marinara sauce into a greased 8-inch square baking dish. Gently press half of the rice into the baking dish in an even layer; sprinkle with ½ cup mozzarella cheese. Spread half of the spinach mixture over the cheese. Top with half of the ham slices, overlapping as needed. Spoon half of the remaining marinara sauce over the ham. Repeat the layers, ending with the sauce. Bake for 20 minutes. Sprinkle evenly with the remaining cheese or until bubbly and golden. Let stand for 5 minutes before slicing.

*Source: <http://www.minuterice.ca>*